

**SABIT GROUP PROGRAM****FOOD SERVICE FRANCHISING FOR RUSSIA MAY 20 – JUNE 17,
2006****PROGRAM TOPICS****Restaurant Topics**

Suppliers and Wholesalers for
Franchisers
Computer Systems for Restaurants
Restaurant Equipment (New and Used)
Product Development
Customer Service
Employee Training
Hiring Practices
Restaurant Associations
Quality Control and Standardization
Food Safety
Certification (ServSafe, HACCP)
Loss Prevention

Host companies are invited to discuss
these and other topics related to
franchising and food service.

Previous experience as an international
franchiser is helpful but not necessary.

For more details on specific interests, or
to learn how you can participate, please
contact:

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Franchising Topics

Multi-unit franchising
Understanding a Franchising Circular
Co-branding vs. Multi-branding
Competitive Analysis and Market
Research
Contracts
Laws and Regulations Governing
Franchising in the United States
Licensing/Legal Issues for International
Franchises
Marketing and Advertising
Financing for Franchises
Royalty and Franchise Fees
Managing your Franchisee
Terminating a Franchisee
Computerized Franchisee Tracking
Systems
Intellectual Property and Trade Marks

